

Pumpkin Spice Syrup

Bring cozy fall flavors to your favorite drinks with this homemade pumpkin spice syrup. Made with real pumpkin puree, brown sugar, and warm spices, it's perfect for coffee, lattes, cold brew, hot chocolate, pancakes, waffles, and more. This easy recipe comes together in minutes and stores well in the refrigerator for weeks.



Prep Time
5 minutes



Cook Time
10 minutes



Total Time
15 minutes



Yield
About 2 cups

Ingredients

- 2 cups brown sugar
- 2 cups water
- ½ cup pumpkin puree
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 2 teaspoons pumpkin extract

*Simple
Ingredients
Big Fall
Flavor*



Instructions

- 1 Add the brown sugar, water, pumpkin puree, cinnamon, ginger, cloves, and nutmeg to a saucepan.
- 2 Bring to a gentle boil over medium heat, stirring until the sugar dissolves.
- 3 Reduce the heat and simmer for 4–5 minutes.
- 4 Remove from the heat and stir in the pumpkin extract.
- 5 Strain through a fine-mesh sieve if you prefer a smooth syrup.
- 6 Let cool completely before pouring into a clean bottle or jar.
- 7 Store in the refrigerator for up to 2 weeks.



Notes



Shake before each use if any spices settle.



Add 1–2 tablespoons to coffee, lattes, cold brew, hot chocolate, pancakes, waffles, oatmeal, or desserts.



Makes a wonderful homemade gift during the fall season.



*Cozy
Sips
Happier
Days*

